

**AMENDMENTS TO THE CLAIMS**

**1-8. (Cancelled)**

**9. (Currently Amended)** A process of producing a fried-like cooked food without a deep-frying step, which comprises:

\_\_\_\_\_ coating the surface of an unfried food with a fat composition for coating a food to be cooked by spraying, or immersing the unfried food in oil containing the fat composition, to obtain a coated unfried food, and

\_\_\_\_\_ then subjecting the coated unfried food to radiation heating or superheated steam heating, \_\_\_\_\_ wherein:

\_\_\_\_\_ the food to be cooked is coated with a coating material of batter and/or bread crumbs prior to cooking.

\_\_\_\_\_ ~~wherein~~ the fat composition consists essentially of a fat and an agent for reducing the contact angle of the resulting fat composition to 0.7 times or less that of a fat having nearly the same slip melting point as the fat composition, and

\_\_\_\_\_ ~~wherein~~ the contact angle is measured at ambient temperature when said composition is in liquid form at ambient temperature or at a temperature 10° C higher than the slip melting point when said composition is in semi-solid or solid form at ambient temperature.